



In your box

- 1 Lime
- 1 Green Bell Pepper
- 1 Shallot
- 2 tsp. Cajun Seasoning
- 4 oz. Slaw Mix
- 2 oz. Sour Cream
- 6 Small Flour Tortillas
- ½ oz. Crispy Jalapeños
- 5 oz. Corn Kernels

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Scallops
- 16 oz. Double Portion Shrimp

You will need

- Olive Oil, Salt
- Large Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Cajun Shrimp Tacos

with creamy corn slaw

NUTRITION per serving—Calories: 602, Carbohydrates: 73g, Sugar: 11g, Fiber: 7g, Protein: 26g, Sodium: 1705mg, Fat: 24g, Saturated Fat: 8g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 1 and 3, cooking until scallops reach minimum internal temperature, 1-2 minutes per side.
- If using **steak strips**, separate into a single layer and pat dry. Season all over with **seasoning blend**. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Step 3, seasoning with **seasoning blend** and breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Halve **lime**. Juice one half and cut other half into wedges.
- Stem, seed, remove ribs, and slice **green bell pepper** into ¼" strips.
- Peel and halve **shallot**. Slice halves into thin strips.
- Pat **shrimp** dry, and season all over with **seasoning blend**.



2. Make the Creamy Corn Slaw

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **corn** to hot pan and cook undisturbed until slightly charred, 2-3 minutes.
- Remove from burner. Transfer cooked corn to a mixing bowl. Add **slaw mix**, **sour cream**, 1 Tbsp. **lime juice**, and a pinch of **salt** and thoroughly combine. Set aside.
- Wipe pan clean and reserve.



3. Cook the Shrimp

- Return pan used to cook corn to medium heat.
- Working in batches if necessary, add 2 tsp. **olive oil** and **shrimp** to hot pan. Cook until lightly charred and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Reserve pan, no need to wipe clean.



4. Cook the Vegetables

- Return pan used to cook shrimp to medium-high heat.
- Add 1 tsp. **olive oil**, **green bell pepper**, and **shallot** to hot pan. Stir often until tender, 4-6 minutes.
- Stir in **shrimp and any accumulated juices** until combined and heated through, 30-60 seconds.
- Remove from burner.



5. Assemble Tacos and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*
- Plate dish as pictured on front of card, filling tortillas with **shrimp and vegetables**, **creamy corn slaw**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over tacos to taste. Bon appétit!